

BABY SQUID

ACCOMODATED WITH LEMON AIOLI AND BABY LEAVES

STEAK TARTARE

ACCOMODATED WITH MALBA TOAST

MAIN

NORWEIGAN SALMON

ACCOMODATED WITH BEARNAISE SAUCE, BROCOLLI STEMS AND FRIED CAPERS

BEEF FILLET

ACCOMODATED WITH MUSTARD MASH AND MUSHROOM SAUCE

Parmesan fries R45

Green Salad R35

Mustard beans R35

DESSERT

CREME BRULEE

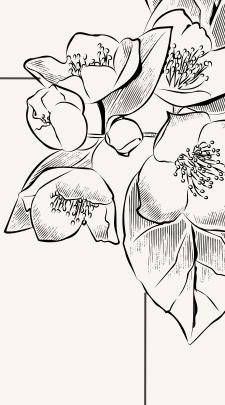
ACCOMODATED WITH STRAWBERRIES AND ORANGE BISCUIT

HOMEMADE MALVA PUDDING

ACCOMODATED WITH CHOCLATE CHIP ICE

CREAM

3 course set menu priced at R650





SOUTH AFRICAN BRAAI EXPERIENCE



Join us for an unforgettable braai experience led by local culinary maestro, Chef Isaac Swartz. With a passion for South African flavors and a commitment to sourcing the finest local ingredients, Isaac brings a unique flair to the traditional braai.

At Les Chambres Guesthouse, Isaac crafts a selection of succulent meats, including perfectly seasoned boerewors, tender lamb chops, and juicy steaks, all grilled to perfection over an open flame. Each dish showcases the rich flavors of the region, complemented by an array of delicious sides—think creamy potato salad, vibrant coleslaw, and roasted seasonal vegetables.

Isaac's dedication to quality and authenticity shines through in every bite, making this a must-try experience for both locals and visitors. Enjoy the warmth of good company, the vibrant atmosphere, and the mouthwatering tastes of a true South African braai at Les Chambres.

Enjoy a selection of 3 different meats and sides including a bottle of our Holden Manz Vernissage wine

R850 per person sharing

